

ABSTRACT OF THE DISCLOSURE

The invention relates to a method for producing a gluten-based baked product involving the following steps: forming a dough containing gluten, at least 15 % water, an improving agent and, optionally, a leavening agent; kneading this dough; optionally permitting the dough to rise, and; baking the dough in order to obtain the baked product. The invention is characterized in that the dough to be baked comprises, with regard to the weight of the dough, 3 to 15 % by weight of an improving agent selected from the group consisting of maltodextrins, pyrodextrins, polydextrose and oligosaccharides alone or mixed with one another, and 0.005 to 1 % by weight of a reducing agent selected from the group consisting of cysteine, glutathione, deactivated dry yeast, bisulfite and proteases.